



Ham 'n Peach Mini Pies

Say "Good-Morning" with these quick-to-make mini brunch pies

1 teaspoon olive oil
6 thin slices deli ham
6 large range-free eggs
Salt; ground black pepper as desired
2 Tablespoons grated Parmesan cheese divided
1/2 Tablespoon minced parsley
1/2 Tablespoon minced chives
2 medium or 1 large fresh Georgia peach, cut into small slices: halved
6 cherry tomatoes
Soft small lettuce leaves, as desired
Serve with: ketchup or other desired sauce

Preheat oven to 350 degrees F. Coat 6 cups in nonstick standard muffin pan with oil.

Prepare Ham Mini Pies:

- Line each cup with a ham slice so the ends stick out ½ inch over the top.
- Break an egg into each cup, sprinkle with salt and ground black pepper

- Top each with 1/2 teaspoon grated Parmesan cheese.
- Combine parsley and chives; sprinkle 1/2 teaspoon over each cup
- Arrange 3 to 4 patted dry halved peach slices over the top in pinwheel shape
- Place 1 cherry tomato in center of pinwheel peach slices
- Lightly sprinkle each with grated Parmesan cheese

Bake in preheated 350-degree F. oven for 18 minutes or until egg is set and beginning to shrink away from the sides. Remove mini pies from the oven leave cool for 5 minutes.

To Serve: Place small lettuce leaves on the bottom of the serving plates or cups. Run a knife around each muffin cup to loosen ham. Then carefully remove and transfer to a lettuce lined serving plate or cup. Serve with ketchup or a similar sauce. Serves 6

Cook's Note: Each little pie bakes into its own unique cup-like style. We served them with a cup and plate since they need a flat surface for cutting them.

Recipe Inspired by: *Delicious* magazine, 2004; Sydney Food Store

About the Recipe: Substitute the ham for the pastry and layer in an egg, cheese, herbs, fresh mini peach wedges, and top with a cherry tomato. It's that simple. Each little pie will bake in cup-like style. It's fun to ham-it-up for picnic lunches or brunches. Serve with a dollop of ketchup or other similar sauce of your choice.